

# BAREFOOT BOWLS

## Barefoot Bowls Packages

**The fee for barefoot bowls is just \$5 and includes**

- A host or hosts for 2 hours
- Initial training and guidance for first time bowlers
- Set up and running of games.
- All the equipment you'll need for the day

**Food options for your Barefoot Bowls day are.....**

**1. Finger Food platters from \$10 per person**

- Mixed hot and/or cold finger food platters. Choose from the finger food options on page 2

**2. BBQ Buffet from \$20 per person**

**A range of BBQ options set up in a self-serve buffet that includes the following for every person booked**

- 2 x sausages
- 1 x Beef Burger Pattie
- Rasher of Bacon
- Grilled tomato and Onions
- A selection of sauces and gravy

**Included are two salads. Choose from**

- Mixed Garden Salad
- Pasta Salad, served cold
- Classic Potato Salad, served cold
- Roasted Rosemary and Garlic Chat Potatoes, served warm
- Coleslaw

**3. Sit Down 2-3 course meals or a Carvery are available to order as well.**

- See the next page for all of your options.

**For all barefoot bowls functions, drinks are available at bar prices from either the Bowling Pavilion of the Sports Bar. You can run a TAB, or pay as you go. One thing for sure, the beers not only cold, but it's the cheapest around**

## **Sit Down Lunch or Dinner Menu**

### **Entree** (Choice of Two)

- **Soups** – Choose from the following: Tomato, Mushroom, Chicken broth, Chicken Noodles, Spring Vegetable, Minestrone, Pumpkin, Potato and Leek served with Toasted Turkish Bread
- Garlic Prawn (3) Spaghetti
- Chilli Prawn (3) Spaghetti
- Potato Gnocchi with semi dried Tomato, Rocket and Parmesan
- Satay Chicken with Rice and Salad.
- Honey Roasted Pumpkin Risotto with Pesto, Caramelised Onions and Pinenuts
- Grilled Fish Fillet with Fried Rice and Lemon
- Tempura Calamari (6) or Beer Battered Flathead Fillets (2) with salad and tartar sauce
- Spaghetti Polpette - Slow cooked Meat Balls in thick tomato sauce with herbs
- Penne Carbonara - crispy Bacon, Parmesan in a Creamy Sauce

### **Mains** (Choice of Two)

- Porterhouse Steak with Potato Mash, Bourguignon Garnish (fried mushrooms, caramelised Onions and Bacon) and a Red Wine Sauce
- Porterhouse Steak with Garlic and Rosemary infused Chat Potatoes and Seasonal Vegetables with a Red Wine Sauce
- Chicken Saltimbocca with Chat Potatoes and a Creamy Basil Pesto Sauce.
- Crispy Skin Chicken Breast served with Bacon, Beans, and Tomato Cassoulet
- Chicken Schnitzel or Parmagiana with Chips and Salad
- Crispy Skin Seasonal Fish Fillet served on Parsley and Garlic smashed Kipfler Potatoes and Olive Tapenade
- Crispy Skin Seasonal Fish Fillet served with Parsley and Garlic crushed Potatoes with a Tomato, Red Onion, Olive and Lemon Salsa
- Creamy Risotto with toasted Pine nuts and parmesan
- Mediterranean Risotto with Herbs and Parmesan in a Tomato base

### **Dessert** (Choice of Two)

- Homemade Sticky Date Pudding with Butterscotch sauce.
- Seasonal Fruit Salad with Brandy Custard.
- Pavlova Stack with Mixed Berry Compot and Vanilla Cream.
- Chef's selection of Cakes and Tarts with flavoured Coolis.
- Ice cream with Chocolate, Banana, Caramel or Strawberry toppings.

### **Kids Menu - \$15 per person with free dessert**

Selection of soups as per above.

Chicken nuggets (5), Calamari rings (5), Battered Flathead Fillets (2), Grilled Chicken Tenderloins (3), Crumbed Half Chicken Schnitzel. All served with chips.

**Two Courses for \$35 per person**  
**Three course for \$40 per person**  
**Served on a 50/50 basis**

## Buffet Menu

**Prices are per tray and serve approximately 10 guests**

All meals are served in heated Classic Silver Chaffing Dishes.

Chicken Wings Glazed in Oriental Sauce served with Rice Noodles	\$75.00
Roast Beef	\$160.00
Roast Lamb	\$160.00
Roast Pork with Crackling	\$150.00
Roast Chicken with Smashed Potato -5 Chickens	\$120.00
Roast Turkey with Root Vegetables	\$150.00
A Tray of Beef or Chicken Curry and a tray of Steamed Rice	\$100.00

The Chefs can cook the Curry to your desired spice level, Mild, Medium or Ouch!

Fish and Lamb curries are available but may be higher in price due to seasonal pricing changes.

Beef Lasagne	\$100.00
Chicken Stir-fry with Noodles and Asian Vegetables	\$120.00
BBQ Pork Stir-Fry with Noodles and Asian Vegetables	\$120.00
Garlic or Chilli Prawns with Pasta or Rice	\$175.00
Carbonara Sauce with Pasta	\$100.00
Roasted Vegetables	\$50.00
Rosemary and Garlic Infused Roasted Chat Potatoes	\$50.00

## Possible Additional Costs

**Room Hire is \$500 for non-members and \$450 for members of the Broadmeadows Sporting Club. It includes all staff, including security, tablecloths and serviettes, tea and coffee making facilities for all guests for a 5 hour period.**

**For functions that do not require Security, the Room Hire Fee will be \$300 for non-members and \$250 for members. The requirement of Security is at the sole discretion of the Broadmeadows Sporting Club Management and is in accordance with Victorian Liquor Licencing Laws & regulations.**

**Functions on Sundays and Public Holidays will be charged an additional 15% to cover the additional wage costs.**

## FAQ's

**Q. What are the two function rooms you have?**

**A. The Whitlam Room** is a level down from the Sports Bar and can hold about 50 guests for finger food style party or 40 for a sit down dinner. It has access and parking at the door with toilet facilities up a short flight of stairs.

**The Bowling Pavilion** is opposite the bowling green, just south of the main building and has its own car park at the door. It holds up to 90 patrons for a finger food style function and can seat up to 80 guests as well.

**Q. What are the bar prices and can I run a Bar tab?**

**A.** We have a wide range of stubbies of beer, soft drinks and wines. There are also can of pre mixed drinks as well as Spirits and Liqueurs. Guests can pay for their drinks as they go or you can run a TAB with a set limit so you don't break the budget.